

AMENDMENTS

Listing of Claims:

This listing of claims will replace all prior versions, and listings, of claims in the application:

1. (Currently Amended) A restaurant format comprising:

a menu presented to a customer at ordering which lists a plurality of prepared food selections, and which includes one or more diet indicators for each food selection that indicate ~~indicating~~ which of several diet and nutrition plans ~~with which~~ said food selection may be prepared for compliance; and

a kitchen system which prepares said food selection in accordance with a customer's selected diet and nutrition plan;

so that [a] said customer may be presented with said food selection prepared in a manner compliant with a diet and nutrition plan selected by said customer.

2. (Original) The restaurant format of claim 1 in which each menu selection is marked with an indicator of compliance with one or more selected diet plans, so that a customer can select dishes and meals that are compliant with a particular diet plan.

3. (Original) The restaurant format of claim 1 in which the menu selections are evaluated for composition of fats, carbohydrates, and protein.

4. (Original) The restaurant format of claim 1 in which the menu selections are grouped by diet plans, so that all items in a listed group are compliant with a particular diet plan.
5. (Currently Amended) The restaurant format of claim 1 in which preparing the menu selection in a manner that results in a meal ~~that is~~ compliant with a chosen diet or nutrition plan selected by a customer includes utilizing preselected ~~choice of~~ ingredients, cooking methods, and side dishes.
6. (Currently Amended) The restaurant format of claim 1 ~~which includes~~ wherein said diets diet and nutrition plans ~~including~~ include proprietary diets, diets based on a ratio of fats, carbohydrates, and proteins, diets featuring high fiber, low cholesterol, organic, pesticide free, various kinds of vegetarian, free range meat, non-feedlot beef, limited carbohydrate, and other diets.
7. (Original) The restaurant format of claim 1 in which menu selections compliant with a particular diet are listed on separate menus, so that every item on a particular menu will be compliant with the selected diet.

8. (Currently Amended) A menu format comprising:

a menu for presentation to a customer at a restaurant which lists a plurality of prepared food choices ~~selections~~ and which includes one or more diet indicators for each food selection indicating which of several diet and nutrition plans ~~by which~~ said food selection may be prepared ~~and with which said food selection will be~~ in compliance with;

so that a customer may be presented with said food selection prepared in a manner ~~to be~~ compliant with a diet and nutrition plan selected by said customer.

9. (Currently Amended) The menu format of claim 8 in which each [menu] food selection is marked with an indicator of compliance with one or more selected diet plans, so that a customer can select dishes and meals that are compliant with a particular diet plan.

10. (Currently Amended) The menu format of claim 8 in which the [menu] food selections are evaluated for composition of fats, carbohydrates, and protein, and an indication of ratios are presented.

11. (Currently Amended) The menu format of claim 8 in which the [menu] food selections are sorted by diet plans, so that all items in a menu grouping are compliant with a selected diet plan.

12. (Currently Amended) The menu format of claim 8 in which a [menu] food selection indicates a selection of ingredients, cooking methods, and side dishes which are compliant with a chosen diet or nutrition plan.

13. (Currently Amended) The menu format of claim 8 ~~which includes~~ wherein said diets and nutrition plans ~~including~~ include proprietary diets, diets based on a ration of fats, carbohydrates, and proteins, diets featuring high fiber, low cholesterol, organic, pesticide free, various kinds of vegetarian, free range meat, non-feedlot beef, limited carbohydrate, and other diets.

14. (Original) The menu format of claim 8 in which menu selections compliant with a particular diet are listed on separate menus, so that every item on a particular menu will be compliant with the selected diet.

15. (Currently Amended) A method of organizing a restaurant food selection, comprising the steps of:

using a menu that includes a variety of prepared food selections, each selection presented to a customer for ordering including and indicator as to whether or not this food item indicates how each item complies with basic categories of diet plans;

combining menu items into meals that comply with said diet plans;

serving lean cuts of meat by default, and preparing said meat in a manner that allows fats to drip away from the meat; and

serving complex carbohydrates by default in all items containing carbohydrates and offering simple carbohydrates only on request.

16. (Currently Amended) The method of organizing a restaurant food selection of claim 15, with the additional step of training restaurant staff in features related to various diet plan types so that staff can readily assist customers in choosing diet compliant items from said menu.

17. (Original) The method of organizing a restaurant food selection of claim 15, with the additional step of providing on said menu basic nutritional information for menu items.